



CAPTAIN'S QUARTERS

— RIVERSIDE GRILLE —

Events ARE JUST
BETTER ON THE WATER.



PRIVATE EVENTS VENUE GUIDE AND MENUS



LIFE CELEBRATIONS  CORPORATE

Five Unique Spaces. Iconic Waterfront Views. Unforgettable Experiences.

CQ PRINCESS

YOUR OWN PRIVATE YACHT

A completely private event experience on the Ohio River for dinners, celebrations, corporate events, receptions and special occasions.



AT A GLANCE



BUFFET DINNER

*Up to 84 Main Deck
16 Second Deck*



COCKTAIL PARTY

Up to 100



PRIVATE YACHT

Exclusive use

PRIVATE YACHT RENTAL



MONDAY - THURSDAY

\$2,100

FRIDAY - SUNDAY

\$2,750

EVENT DURATION

3 Hours

Three-hour event duration includes embarkation and disembarkation time.

ADDITIONAL TIME



CRUISING

\$750
per hour

DOCKSIDE

\$350
per hour

FOOD & BEVERAGE MINIMUMS



DAYTIME EVENTS

Ending before 4:00 PM

\$1,250 or \$25 per guest,
whichever is higher

EVENING EVENTS

\$2,100 or \$35 per guest,
whichever is higher

GOOD TO KNOW



COMPLETELY PRIVATE

The CQ Princess is reserved exclusively for your private event.



ENTERTAINMENT

Live entertainment and DJ are permitted. Consult your event coordinator before booking live entertainment.



DINING SERVICE

Because of the onboard kitchen configuration, buffet-style meal service is offered exclusively.



ACCESSIBILITY

The second floor is not wheelchair accessible. Large mechanized wheelchairs will not clear the 1st floor entry bulkhead. Please consult your event coordinator regarding accessibility needs.



All cruises must return to port by 10:00 PM on weekdays and 11:00 PM on weekends.



CAPTAIN'S QUARTERS • PRIVATE EVENTS • CQ PRINCESS

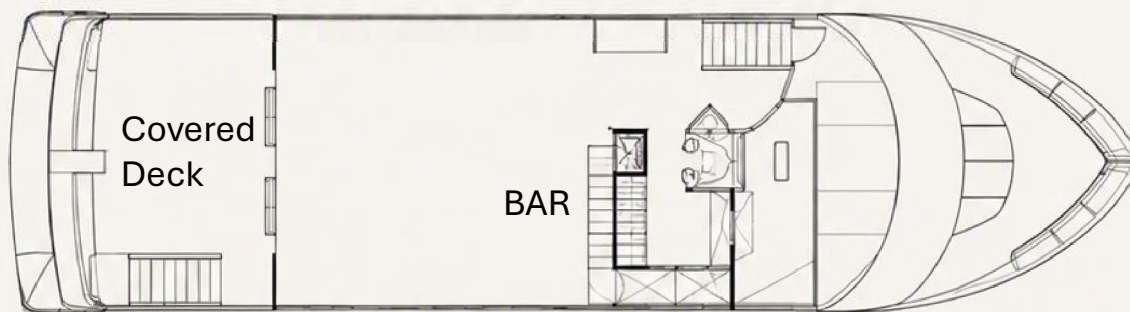
IMAGINE YOUR CRUISE.

A sample way to make the CQ Princess your own.

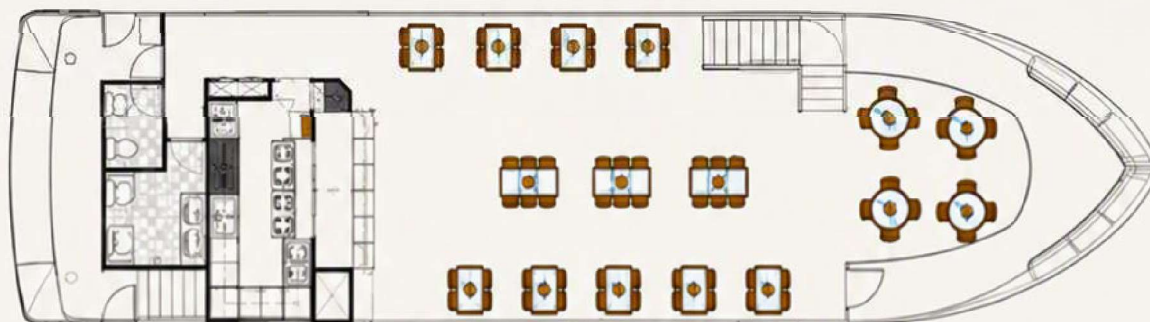
SAMPLE LAYOUT

Final arrangements may vary based on guest count, entertainment, buffet placement, service requirements and event-specific needs.

Our event coordinator can help tailor the onboard layout to your event.



UPPER DECK ARRANGEMENT



MAIN DECK ARRANGEMENT

CAPACITIES



BUFFET DINNER

Up to 84 Main Deck
16 Second Deck



COCKTAIL PARTY

Up to 100 Guests

PLANNING NOTES



UPPER & MAIN DECKS

Fully enclosed, heated and air conditioned.
Restrooms on each deck.



WEDDING CEREMONIES

Formal wedding ceremonies are welcome.
Consult your event coordinator when planning an onboard ceremony.



AV / PRESENTATIONS

Video presentations, public address and amplified music are permitted aboard the CQ Princess.



SAMPLE LAYOUT

Final arrangements may vary based on guest count, entertainment, buffet placement, service requirements and event-specific needs. Our facility coordinator can help tailor the onboard layout to your event,



All cruises must return to port by 10:00 PM on weekdays and 11:00 PM on weekends.

THE BOATHOUSE

*A completely private waterfront event space for life's celebrations, corporate events and entertaining.
Dramatic river views, contemporary architecture and flexible indoor-outdoor entertaining
make The Boathouse one of Captain's Quarters' most distinctive venues.*



AT A GLANCE



SEATED DINNER
Up to 100



**CEREMONY /
THEATER**
Up to 120



COCKTAIL*
Up to 140



PRIVATE SPACE
Stand-alone venue



OUTDOOR PATIO
Riverfront



BUILT-IN AV
Available

PRIVATE EVENT RENTAL

MONDAY - THURSDAY

\$600



FRIDAY - SUNDAY

\$1,200

EVENT DURATION



3 Hours

\$250 each additional hour

Food, beverage and gratuity additional

FOOD & BEVERAGE MINIMUMS

DAYTIME EVENTS

Ending Before 4:00 PM

\$1,250 or \$25 per guest, whichever is higher

EVENING EVENTS

\$2,100 or \$35 per guest, whichever is higher

GOOD TO KNOW



COMPLETELY PRIVATE

The Boathouse is a wholly private, stand-alone event space.



ENTERTAINMENT

Live entertainment and DJs are welcome indoors. Amplified entertainment is not permitted on the patio, and the overhead patio door must remain closed while live entertainment is playing.



PRESENTATIONS & AV

Built-in projection equipment, video screen and public-address capabilities are available for additional fees with at least three days' advance notice.



WEDDING CEREMONIES

Formal ceremonies are welcome. Events requiring a live room flip or reset may incur additional fees. Please consult your event coordinator.



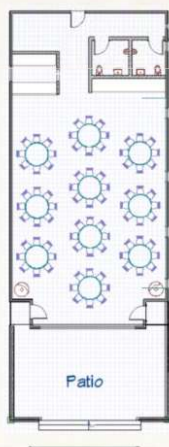
Event Hours: All events must conclude by 10:00 PM on weekdays and 11:00 PM on weekends.



IMAGINE YOUR EVENT.

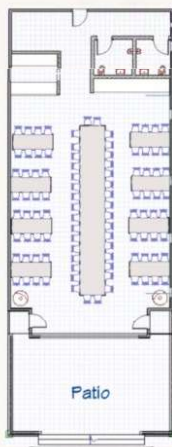
Six sample ways to make The Boathouse your own.

60" ROUNDS



Up to 100 Guests

KING'S BANQUET



Up to 100 Guests

CLASSROOM



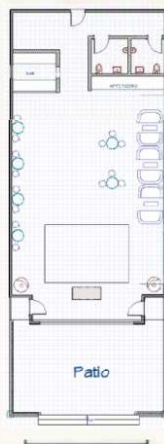
Up to 84 Guests

CEREMONY



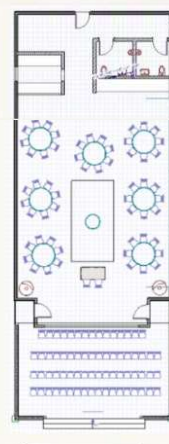
Up to 120 Guests

COCKTAIL + DANCE



Up to 140 Guests*

CEREMONY + RECEPTION



Up to 70 Guests*

* Cocktail + Dance and Ceremony + Reception capacities shown use the outdoor patio.

Sample layouts are intended as planning guides. Final room arrangements and capacities may vary based on entertainment, AV, buffet placement, dance floor, service requirements and event-specific needs.



THREE DISTINCTIVE SPACES

Waterfront settings for gatherings of every size



THE RIVERDECK

Open-Air Riverfront Entertaining



Up to 80 Guests

PRIVATE EVENT RENTAL

\$300 Daytime | **\$700 Evening**



FOOD & BEVERAGE MINIMUMS

Daytime: \$625 or \$25 per guest

Evening: \$875 or \$35 per guest

Whichever is higher



THE VERANDA

Classic Captain's Quarters Hospitality



Up to 60 Guests

PRIVATE EVEN RENTAL

\$300 Daytime | **\$600 Evening**



FOOD & BEVERAGE MINIMUMS

Daytime: \$625 or \$25 per guest

Evening: \$875 or \$35 per guest

Whichever is higher



1808 STONE ROOM

Intimate Private Dining



Up to 24 Guests

PRIVATE EVENT RENTAL

\$75 Daytime | **\$150 Evening**



FOOD & BEVERAGE MINIMUMS

Daytime: \$300 or \$20 per guest

Evening: \$450 or \$35 per guest

Whichever is higher



EVENT TIMING

Daytime events
must end by 4:00 PM.



RIVERDECK

Tented, open-air riverfront venue with seating for up to 80 guests. This space is outdoor bar adjacent where we often feature live entertainment.



VERANDA

Glass enclosed indoor waterfront setting with seating for up to 60 guests. This space can be enhanced with semi-private areas of our main lodge dining room. Please consult our events coordinator for more information.



1808 STONE ROOM

Intimate private dining space for up to 24 guests. These stone walls date to 1808 when this location was a river trading/crossing post and rest stop.

Our event coordinator can help you pick the perfect space based on your count and event style.

Formal ceremonies and live entertainment are not permitted in these spaces.

Lightly amplified music and public address are permitted.



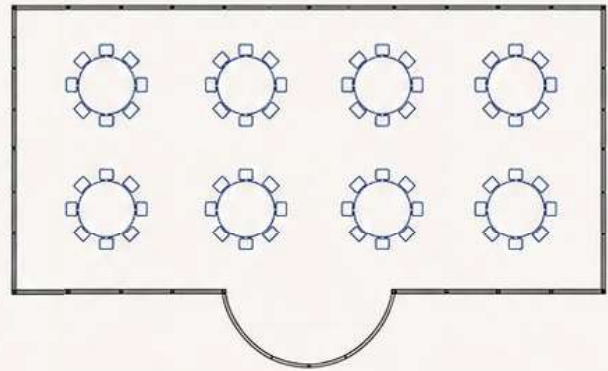
SAMPLE ROOM LAYOUTS

Your coordinator will assist you with a layout that meets your event's needs.



THE RIVERDECK

Up to 80 seated guests

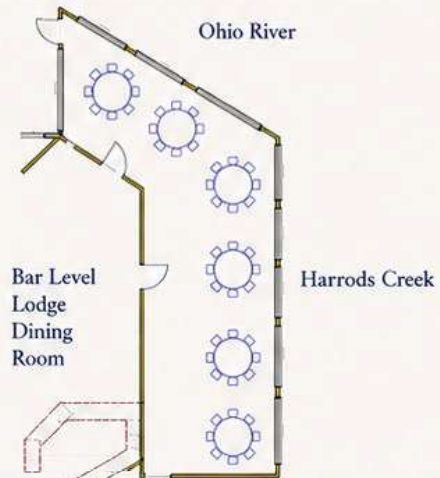


OHIO RIVER



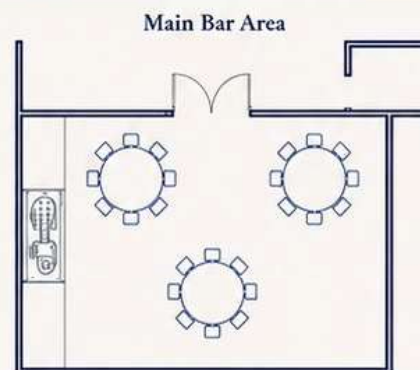
THE VERANDA

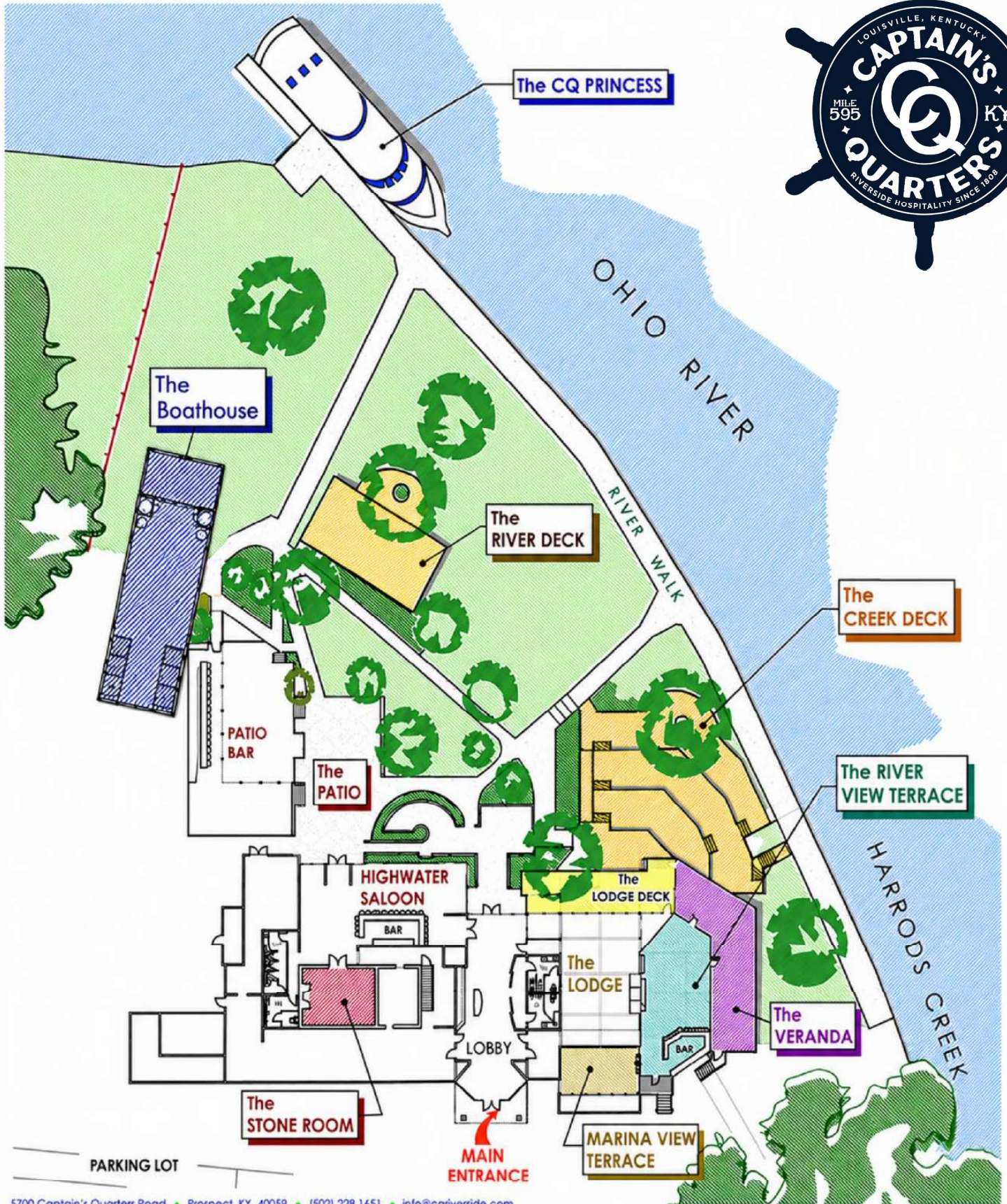
Up to 60 seated guests



1808 STONE ROOM

Up to 24 seated guests







LUNCH

MENUS



CREEKSIDE BBQ BUFFET

\$25

- Vinegar Slaw
- Potato Salad
- Pulled BBQ Pork and Smoked Pulled Chicken
- BBQ Rolls, Sliced Red Onion, Pickle Chips, 2 BBQ Sauces
- Slow Simmered Green Beans with Tomatoes
- Chocolate Brownie Truffles and Oatmeal Raisin Cookies
- Iced Tea, Lemonade, Soft Drinks and Coffee



LADIES WATERSIDE BUFFET

\$27

- Spinach Salad with Strawberries, Blueberries, Feta, Pickled Beets and Candied Pecans, Lemon Basil Vinaigrette
- Deviled Eggs with Crispy Pork Belly and Chives
- Grand Mariner Marinated Fruits and Berries
- Mini Chicken Salad Croissants
- Mediterranean Vegetable and Hummus Wraps
- Key Lime Pie Tartlets, Chocolate Truffle Brownies, White and Dark Chocolate Dipped Strawberries
- Iced Tea, Lemonade, Soft Drinks and Coffee



RIVERSIDE BRUNCH BUFFET

\$27

- Belgian Sugar Pearl Waffles
- Strawberry Compote, Powdered Sugar, Warm Maple Syrup and Butter
- Fluffy Scrambled Eggs
- Southern Fried Chicken Tenderloins
- Cheesy Hash Brown Potato Casserole
- Roasted Asparagus with Parmesan and Bacon
- Seasonal Fruit Display
- Chocolate Brownie Truffles
- Banana Pudding Cups
- Iced Tea, Lemonade, Soft Drinks and Coffee

SERVED ENTRÉE SALADS

Guests may choose their protein upon arrival.



GREEK SALAD

*choose Gyro Meat
or Grilled Chicken*

\$27

Served with Pita Bread,
Iced Tea, Coffee,
Soft Drinks or Lemonade
Lemon Bars and
Chocolate Brownie Truffles



CAESAR SALAD

*choose Chili Lime Shrimp
or Grilled Chicken*

\$26

Served with Herb Croutons,
Iced Tea, Coffee,
Soft Drinks or Lemonade
Lemon Bars and
Chocolate Brownie Truffles



SPINACH SALAD

*choose Salmon
or Grilled Chicken*

\$26

Served with Pita Bread,
Iced Tea, Coffee,
Soft Drinks or Lemonade
Lemon Bars and
Chocolate Brownie Truffles



UNIQUE VENUES

CUSTOM MENUS

CAPTAIN'S QUARTERS HOSPITALITY.

LET'S CREATE SOMETHING MEMORABLE





HORS D'OEUVRES



Sample Hors D'oeuvres Menus



* KENTUCKY SIGNATURE *

\$28.00 per person



DISPLAYS

Benedictine Spread

With toast points

Goat Cheese Crostini

Goats cheese crostini with seasonal fruit and honey

Pimento Cheese Cup

With pepper jelly

SIZZLING BBQ BITES

A trio of Kentucky favorites

*Pork Belly Bites

*Chicken Skewers

* Meatballs

WARM HORS D'OEUVRES

Kentucky Hot Brown Crostinis

Roasted turkey, bacon, tomato, mornay

Shrimp & Gouda Grits Cup

With andouille sausage, scallions and southern gravy

SWEET FINISH

Kentucky Derby Pie Bites

With mint cream

Banana Pudding Shooters

With whipped cream and vanilla wafer

* CQ SIGNATURE *

\$37.00 per person



BUTLER-PASSED CANAPES

Seared Ahi Tuna Cup

Sesame, cucumber sambal, scallion

Mini Gyro

Seared gyro meat, pita, tzatziki, tomato, crumbled feta

Goat Cheese Crostini

With seasonal fruit and honey

DISPLAYS

Hummus Display

House prepared hummus, lightly fried pita, celery, cucumber, carrot, red pepper

Bruschetta Display

Crostinis, tomato, basil, parmesan

Shrimp Cocktail Shooter

Two jumbo shrimp, horseradish cocktail, lime, Old Bay rim

Teriyaki Salmon Bites

With sesame, scallion

WARM HORS D'OEUVRES

Smoked Brisket Crostini

Smoked Gouda and Caramelized Onion

Mediterranean Chicken Skewers

With tzatziki

Green Chili Wontons

With avocado crema

SWEET FINISH

Mini Key Lime Pie

With whipped cream

Chocolate Brownie Truffles

Dipped Strawberries

White and dark chocolate



UNIQUE VENUES. CUSTOM MENUS. CAPTAIN'S QUARTERS HOSPITALITY.

LET'S CREATE SOMETHING MEMORABLE.





HORS D'OEUVRES



All items are priced per piece.

Please select the appetizers you would like to include in your menu and Captain's Quarters Catering Coordinator will determine the quantities of each item needed based on your event particulars.



* SEAFOOD

Seared Ahi Tuna Canape	\$2.00
Sesame seared ahi tuna, cucumber sambal, scallions, cilantro, and wasabi aioli in a crispy wonton cup	
Blackened Mahi Tacos	\$2.00
Mini flour tortillas, cabbage slaw, pineapple salsa, cilantro	
Maryland Style Petite Grouper Cakes	\$3.00
Mini seared grouper cake with roasted red pepper remoulade and lemon zest	
Pineapple Shrimp Canape	\$2.00
Chopped blackened shrimp, pineapple salsa, cilantro, in a crispy wonton cup	
Shrimp Cocktail Shooter	\$4.00
Two chilled jumbo shrimp, horseradish cocktail sauce, cucumber, dill, Old Bay rim	
Shrimp and Grit Cup	\$4.00
Sautéed shrimp over creamy cheddar grits, bacon and scallion	
Teriyaki Salmon Bites	\$4.00
Over a sesame cucumber, carrot, and scallion slaw	

* CHICKEN * +

Nashville Hot Chicken Biscuit	\$4.00
Mini biscuit, hot chicken, pickle chip, honey butter	
Bourbon Chicken Skewers	\$2.00
Grilled with a brown sugar bourbon glaze	
Chicken Parmesan Meatballs	\$2.00
Panko crusted, scratch tomato sauce, parmesan, fresh mozzarella and basil	
Buffalo Chicken Empanadas	\$3.00
Ranch dip	
Mediterranean Chicken Skewers	\$2.00
Garlic yogurt marinated and grilled, tzatziki	
Smoked Wings	\$1.75
House smoked and fried. Buffalo style or Caribbean jerk seasoned	

* VEGETARIAN *

Green Chili Wontons	\$2.00
House favorite, avocado crema	
Bruschetta Display	\$3.00
Crostini, tomato, basil, parmesan	
Stuffed Mushroom Caps	\$2.00
Spinach, tomato, mozzarella, panko	
Spanakopita	\$1.75
Phyllo stuffed with spinach and feta	
Vegetable Eggrolls	\$2.00
With sweet chili dip	
Hummus Display	\$4.00
House prepared hummus, lightly fried pita, celery, cucumber, carrot, red pepper	
Goats Cheese Crostini	\$2.00
Goats cheese crostini with seasonal fruit and honey	
Benedictine Spread	\$3.00
With party rye, sliced cucumber and radish.	
Pimento Cheese Cup	\$1.50
With pepper jelly	

BEEF

Cheeseburger Slider	\$3.00
Classic smash with grilled onion and pickle	
Mini Gyro Canape	\$2.00
Seared gyro meat, pita, tzatziki, tomato, crumbled feta	
Brisket Crostini	\$2.00
Smoked brisket, smoked gouda, sweet caramelized onion	
Bourbon BBQ Meatballs	\$1.50
Ground beef meatballs, bourbon honey glaze	
Mini Reubens	\$2.00
Corned beef, swiss, sauerkraut, 1000 island, marbled crostini	

PORK

Pulled Pork Sliders	\$3.00
House smoked, bbq, pickled onions	
Cuban Sliders	\$3.00
Pork shoulder, ham, Swiss, Mustard pickle, poppyseed Hawaiian roll	
Sausage Stuffed Mushrooms	\$2.00
With toasted panko and parmesan	
Bourbon Pork Belly Bites	\$2.00
Bourbon honey glaze, pickled Fresno chiles, charred mandarin oranges and cilantro	
Kentucky Hot Brown Crostini	\$1.75
Roasted turkey, bacon, tomato, mornay	

COCKTAIL PARTY SWEETS *

Kentucky Derby Pie Bites	\$1.75
With mint cream	
Mini Key Lime Pie	\$2.00
Mini tartlet with key lime filling, whipped cream and Lime zest.	
Chocolate Brownie Truffles	\$1.75
Dipped in dark chocolate with a milk chocolate drizzle	
Dipped Strawberries	\$1.75
White and dark chocolate dipped strawberries	
Banana Pudding Shooter	\$1.50
Whipped cream and vanilla wafer	



UNIQUE VENUES. CUSTOM MENUS. CAPTAIN'S QUARTERS HOSPITALITY.

LET'S CREATE SOMETHING MEMORABLE.





SIGNATURE DINNER BUFFETS



Dinner is just better on the water.

*All Dinner Buffets Include Iced Water, Iced Tea,
Coffee, Soft Drinks and Lemonade.*



ON THE ATLANTIC 59



- Chef Carved Prime Rib of Beef, au jus and Horseradish Cream
- Maryland Style Grouper Cakes, Lemon Dill Aioli
- Herb-Roasted Airline Breast of Chicken, Pan Jus
- Asparagus with Lemon Zest
- Roasted Carrots with Thyme Butter
- Herb-Roasted New Potatoes
- Wedge Salad
- Assorted Rolls and Butter



New York Cheesecake
with Berries and Cream

ON THE AMALFI 39



- Sliced Bistro Steak, Barolo Red Wine Demi-Glace
- Chicken Breast Piccata
- Roasted New Potatoes
- Sautéed Green Beans Almondine
- Caprese Platter with Tomatoes, Fresh Mozzarella, Basil, Balsamic, Olive Oil
- Classic Caesar Salad
- French Bread Rolls



Chocolate Mousse with
White Chocolate Shavings

ON THE MEDITERRANEAN 39



- Char-Grilled Chicken Souvlaki
- Grilled Salmon with Feta, Lemon, Dill and Tomatoes
- Seared Gyro Meat
- Tzatziki, Hummus, Roasted Peppers and Crumbled Feta
- Grilled Pita Wedges
- Rice Pilaf
- Greek Salad



Sliced Fresh Fruit with
Strawberry Yogurt Dip
Lemon Bars

ON THE PACIFIC BBQ 30



- Sesame-Crusted Rare Ahi Tuna with Pickled Ginger, Pickled Red Onions and Wasabi
- Crispy Pork Belly, Pineapple Ginger BBQ Glaze
- Peanut Chicken Satays
- Fried Wonton Chips, Pineapple Salsa
- Sesame Asian Slaw
- Potato Salad with Dill, Chive and Pickles



Banana Pudding Cups
Mini Pineapple Upside Down Cakes

ON THE GULF 31



- Blackened Mahi Filet, Cajun Cream Sauce
- Sliced Smoked Brisket with a Bourbon BBQ Demi
- Collard Greens with Ham and Onion
- Honey Glazed Carrots
- Garlic Mashed Potatoes
- Cornbread



Bourbon Bread Pudding

ON THE BAYOU 29



- Old Bay Shrimp Boil with Corn, Boiled Potatoes and Andouille Sausage
- Smoked Pulled BBQ Pork, Carolina Gold, Sweet Tangy Red
- Sweet Rolls
- Iceberg Wedge Salads with Ranch and Bleu Cheese
- Balsamic Roasted Brussels Sprouts



Key Lime Pie

ON THE OHIO 30



- Southern Fried Chicken (2 Pieces)
- Garlic Rosemary Pork Loin, Pan Jus
- Cavatappi Mac and Cheese
- Honey Balsamic Roasted Carrots
- Vinegar Slaw
- Iceberg Wedge Salad
- Sweet Rolls and Butter



Derby Pie with Mint Cream



MADE FOR MEMORIES

Our coastal inspired
buffets are crafted with the
freshest ingredients
and served with
exceptional hospitality.

**LET US HELP YOU
CREATE SOMETHING
EXTRAORDINARY.**



UNIQUE VENUES. • CUSTOM MENUS. • CAPTAIN'S QUARTERS HOSPITALITY.

LET'S CREATE SOMETHING MEMORABLE.





SERVED DINNERS



*All Entrees include your choice of Wedge or Caesar Salad,
Dinner Breads, Iced Tea, Soft Drinks and Coffee*

DUETS

Pan Seared Grouper Cake with Remoulade \$55
Petite Filet Mignon, Compound Butter
Roasted Asparagus and Roasted New Potatoes

Salmon Filet with Lemon, Dill, Feta and Tomatoes \$45
Chicken Souvlaki with Tzatziki
Mediterranean Rice Pilaf and Grilled Squash and Zucchini

BEEF

14 oz Grilled Ribeye Steak Bourbon Compound Butter \$75
Garlic Mashed Potatoes, Roasted Asparagus

Grilled Bistro Steak with Red Wine Demi Glace \$33
Garlic Mashed Potatoes, Roasted Carrots with Thyme and Honey

CHICKEN/POULTRY

Chicken Marsala \$26
Garlic Mashed Potatoes and Roasted Asparagus

Chicken Piccata \$26
Fettuccini and Grilled Zucchini

PORK

Rosemary Roasted Pork Loin \$26
Garlic Mashed Potatoes and Roasted Asparagus

SEAFOOD

Thai Chili Lime Salmon \$40
Cilantro Rice Pilaf and Carrot and Cucumber Sambal

Blackened Mahi Filet with Cajun Cream Sauce \$34
Garlic Mashed Potatoes and Roasted Asparagus

PLATED DESSERTS

Colossal New York Cheesecake \$10
Strawberry Sauce

Three Layer Chocolate Cake with Fresh Cream and Berries \$10

Kerns Derby Pie \$8
Whipped Cream, Chocolate and Caramel Sauces

Key Lime Pie \$8
Graham Cracker Crust, Raspberry Drizzle

Bourbon Bread Pudding \$8
Bourbon-Soaked Cherries and Pecans, Kentucky Bourbon Sauce and Whipped Cream



UNIQUE VENUES CUSTOM MENUS CAPTAIN'S QUARTERS HOSPITALITY

LET'S CREATE SOMETHING MEMORABLE.





BEVERAGE

SERVICE OPTIONS



NON-ALCOHOLIC PACKAGES - 3 HOURS

Water, Soft Drinks, Iced Tea,
Lemonade, Coffee

\$4 per guest

** Each additional hour*

\$1 per guest



HOSTED BAR PACKAGE

With a Hosted Bar Package you will know your total bar costs ahead of time with a fixed per-guest (over the age of 21) fee. The following packages are for three hours of bar service including soft drinks for three hours. Package prices exclude shots.

DOMESTIC PACKAGES

Domestic Beer/House Wine

\$20 per guest

** Each additional hour*
\$6 per guest

Domestic Beer/House Wine/
Well Liquor

\$23 per guest

** Each additional hour*
\$7 per guest

CALL PACKAGE

Import & Domestic Beer,
Call Wines, Call Liquor

\$29 per guest

** Each additional hour*
\$8 per guest

PREMIUM PACKAGE

Craft, Import and Domestic Beer,
Premium Wines, Premium Liquor

\$37 per guest

** Each additional hour*
\$9 per guest



BILLED ON CONSUMPTION

With a "Billed On Consumption" bar, our staff will not charge your guests for their cocktails, but rather, keep a running tally of drinks served for which you will pay at the conclusion of the event.

Guests can be limited to House / Premium or Luxury items if you wish. Beer & Wine Only or unlimited "Open Bar" options.



CASH BAR OPTIONS

Guests pay at the bar by the drink. Cash & Credit Cards Accepted

Domestic Beers
House Liquor
House Wine

\$5 & up
\$8
\$8

Call Liquors
Call Wines
Premium & Craft Beers

\$9 & up
\$9 & up
\$6 & up

Premium Liquor
Premium Wine
Soft Drinks

\$9 & up
\$10 & up
\$3



FRESH INGREDIENTS. CUSTOM MENUS. CAPTAIN'S QUARTERS HOSPITALITY.

LET'S CREATE SOMETHING MEMORABLE.

